

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

ROSÉ

2017

VQA OKANAGAN VALLEY

HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

WINEMAKING

The red grapes used for this wine were harvested on various dates throughout October. The juice was soaked on skins for 12 hours, racked, and fermented in stainless steel tanks. 56% Pinot Noir, 29% Merlot, 9% Cabernet Franc, 6% Syrah

TASTING NOTES

Aromas of cherry, grapefruit and wild berries, with a palate that has an intense fruit flavours of grapefruit and red berry. This wine is clean and crisp with just enough sweetness to balance out the palate, which leads to a mouth-watering finish.

FOOD PAIRING

This wine will pair perfectly with grilled fish (especially salmon), light creamy seafood pasta, sun-dried tomato linguini or tomato pesto. This Rosé would be complemented by sharper cheeses such as extra-aged Havarti and cheddar that will bring out the wine's sweetness, while liver pâté and double cream brie will enhance the clean crisp acidity.

TECHNICAL NOTES

Alcohol/Volume	13 %	Residual Sugar	1.5 g/L
Dryness	0	Total Acidity	6.2 g/L
pH Level	3.30 pH	Serving Temperature	13-15 °C



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